



Homemade bread - £2.50 Mediterranean olives £3.95

Starters

Soup of the day with homemade bread	£5.95
Wild mushroom on toast, crispy hens egg, shaved truffle	£7.25 (V)
Devonshire crab, dill and crème fraiche ravioli, tempura squid, sauce vierge	£9.50
Smoked Dorset partridge breast, sprout puree, pickled carrots, blackberries	£7.50
Twice baked Wookey Hole cheese soufflé, candied walnut salad	£7.95 (V)
Chicken, chorizo & oyster mushroom ballantine, spiced apple chutney, toasted bread	£7.25
Smoked trout, dill & crème fraiche rillette, toasted brioche, confit tomatoes	£7.50

Mains

21-day aged sirloin steak, thin cut fries, mushroom, tomato, sauce béarnaise	£22.50
The Museum burger, garlic mayonnaise, hand cut chips, smoked bacon and cheese	£14.25
Golden fried gnocchi, tender stem broccoli, goats curd, pumpkin puree, rocket	£12.95 (V)
Slow roasted pork belly, champ mash, roasted beets and carrots, jus	£18.95
Beer battered haddock, triple cooked chips, crushed peas and tartare sauce	£13.95
Butternut squash, kale & flageolet bean tart, puy lentil ragu, toasted pine nuts	£13.95 (V)
Pulled pork & chorizo pie, mashed potatoes and buttered savoy cabbage	£13.95
Mushroom and pancetta stuffed crispy pheasant breast, pheasant sausage roll, potato rosti	£17.50
Tandoori spiced hake fillet, cumin and chilli sticky rice, fennel bhaji	£17.25
Pan roasted haunch of venison, steamed venison pudding, sweet potato fondant, pickled red cabbage, celeriac puree	£22.50

Sides £3.00

- * Cauliflower cheese
- * Greens and bacon
- * Mixed leaf salad
- * Seasonal vegetables
- * Skinny chips
- *Triple cooked chips £3.50

As all our ingredients are not listed please let us know if you have any special dietary requirements.

Please note a discretionary service charge of 10% will be added to your bill.